HOTEL
seattle

SMALL MEETINGS PACKAGE



1HOTELS.COM/SEATTLE | 206.264.8111 | SEA1HSE-SALES@1HOTELS.COM

Our food philosophy is simple:

Ingredients First. You'll find menus designed around the seasons, full of fresh, local ingredients and dishes that are both good and good for you. Cooking this way makes our jobs easy; nature does all the heavy lifting.



Essential Meeting Package

Displays are based on up to 90 minutes of consecutive service
Freshly Brewed Coffee & Selection of Herbal Teas & Iced Water Station
replenished throughout the day
140 per person

Breakfast

GRANOLA & GREEK YOGURT PARFAITS
Dried Fruit, Fresh Berries, Local Honey
(GF/V)

SELECTION OF SEASONAL CARVED & WHOLE FRESH FRUITS & BERRIES
(GF/VG)

FRESHLY BAKED PASTRIES
Cultured Butter & Fruit Preserves
(V)

NATURAL FRUIT JUICES
Orange & Ruby Grapefruit

Break

SELECT 1

PICKED FROM THE FARM
Seasonal Heirloom Crudité, Roasted Garlic Hummus, Buttermilk Ranch, Roasted Carrot & White Bean Dip, Pita Chips, Sesame Baked Lavash Crisps
(V)

MARATHON BREAK
Cold Pressed Green Juice & Seasonal Smoothie, Vegetable Crudité Cups, Granola Bar, Seasonal Whole Fruits, Mixed Dried Fruits and Nuts
(V)

Lunch

Salads

SELECT 1

LITTLE GEM
Cherry Tomato, Fennel, Radish, Pickled Shallots, Chives, Croutons, Parmesan, Caesar Dressing

MARKET LETTUCE MEDLEY
Washington State Apples, Shaved Celery, Dried Apricots, Fennel, Toasted Pecans, Citrus Dressing
(GF/VG)

Sandwiches

SELECT 2

ROASTED CHICKEN & GREEK SALAD WRAP
Chopped Romaine, Tomato, Basil, Cucumber, Feta, "Greek" Vinaigrette, Tortilla

TURKEY & BACON
Smoked Turkey, Applewood Smoked Bacon, Avocado, Cucumber, Green Goddess Mayo, Red Onion, Spinach, Demi Baguette

PROSCIUTTO CAPRESE
Heirloom Tomatoes, Mixed Sprouts, Red Onion, Goddess Dressing, Ciabatta

MEDITERRANEAN WRAP
Grilled Eggplant, Roasted Pepper & Zucchini, Greens, Sundried Tomato Spread, Spinach Tortilla
(VG)

ITALIAN DELI
Salami, Mortadella, Red Onion, Provolone, Tomato, Romaine, Focaccia

V - VEGETARIAN | VG - VEGAN | GF - GLUTEN-FREE

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

A mandatory service charge equal to 17% of the total food, beverage and room rental charges will be added to your bill and will be fully distributed to hotel employees who serviced your event. A separate administrative fee in the amount of 8% of the total food, beverage and room rental charges will be added to your bill. The administrative fee is not a gratuity or service charge and will not be distributed to hotel service employees who performed service in connection with your dining experience but is retained by the Hotel to defray the administrative costs associated with your dining experience. The mandatory service charge and administrative fee are subject to a 10.55% sales tax. Service charges and taxes are subject to change.

Enhanced Meeting Package

Displays are based on up to 90 minutes of consecutive service
Freshly Brewed Coffee & Selection of Herbal Teas & Iced Water Station
replenished throughout the day
165 per person

Breakfast

GRANOLA & GREEK YOGURT PARFAITS
Dried Fruit, Fresh Berries, Local Honey
(GF/V)

SELECTION OF SEASONAL CARVED & WHOLE FRESH FRUITS & BERRIES
(GF/VG)

FRESHLY BAKED PASTRIES
Cultured Butter & Fruit Preserves
(V)

CAGE-FREE ORGANIC SCRAMBLED EGGS
(GF/V)

CRISPY YUKON BREAKFAST POTATOES & HERBS
(GF/VG)

LOCALLY SMOKED BACON OR CHICKEN SAUSAGE
(GF)

NATURAL FRUIT JUICES
Orange & Ruby Grapefruit

Break

SELECT 2

PICKED FROM THE FARM
Seasonal Heirloom Crudité, Roasted Garlic Hummus, Buttermilk Ranch, Roasted Carrot & White Bean Dip, Pita Chips, Sesame Baked Lavash Crisps
(V)

MARATHON BREAK
Cold Pressed Green Juice & Seasonal Smoothie, Vegetable Crudité Cups, Granola Bar, Seasonal Whole Fruits, Mixed Dried Fruits and Nuts
(V)

SEATTLE BAKERY
Fresh Baked Chocolate Chip & Oatmeal Cookies, Butter Croissant, Pain Au Chocolat
(V)

BACKCOUNTRY TRAIL MIX
Granola, Almonds, Walnuts, Sunflower Seeds, Salted Pepitas, Dried Stone Fruit, Golden Raisins, Local Chocolate Chunks Shaved Coconut
(V)



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Enhanced Meeting Package Continued

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Freshly Brewed Coffee & Selection of Herbal Teas & Iced Water Station
replenished throughout the day
165 per person

Lunch

Salads
SELECT 1

LITTLE GEM
Cherry Tomato, Fennel, Radish, Pickled Shallots, Chives, Croutons, Parmesan, Caesar Dressing

MARKET LETTUCE MEDLEY
Washington State Apples, Shaved Celery, Dried Apricots, Fennel, Toasted Pecans, Citrus Dressing
(GF/VG)

Mains
SELECT 2

PAN ROASTED SALMON
Caper-Lemon Sauce
(GF)

FORAGED MUSHROOM "BEEF"
Broccoli, Tamari & Sesame Glaze
(GF/VG)

HERB ROASTED CHICKEN
Charred Scallions, Lemon-Thyme Jus
(GF)

HERB MARINATED SKIRT STEAK
Charred Broccolini
(GF)

Sides
SELECT 1

CREAMY YUKON MASHED POTATOES
(GF/V)

ROASTED HEIRLOOM CARROTS
Harissa, Mint
(GF/VG)

GRILLED BROCCOLINI
Lemon, Garlic, Chilli Flakes
(GF/VG)

Sweets
SELECT 1

ASSORTED COOKIES
(V)

DARK CHOCOLATE-CARAMEL BROWNIES
(V)

SEASON FRUIT PANNA COTTA
(GF/V)

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Breakfast Enhancements

These menu items are served in conjunction with the breakfast displays

CAGE-FREE ORGANIC HARD-BOILED EGGS
(GF/V)
6 per person

CAGE-FREE ORGANIC SCRAMBLE OR SCRAMBLED EGG WHITES
(GF/V)
8 per person

SMOKED TOFU & VEGETABLE SCRAMBLE
(VG)
10 per person

STEEL CUT OATMEAL
Selection of Superfood Toppings
(GF/VG)
8 per item

BAGELS
Plain, Herb, Smoked Salmon Flavored Cream Cheese
10 per item

HUCKLEBERRY LEMON RICOTTA PANCAKES
(GF/V)
13 per person

CHICKEN SAUSAGE
(GF)
8 per person

SMOKED SALMON
(GF)
12 *per person*

LOCALLY SMOKED BACON
(GF)
8 per person

CRISPY YUKON BREAKFAST POTATOES & HERBS
(GF/VG)
6 per person

BREAKFAST SANDWICH
Soft Scrambled Egg, Bacon, Aged White Cheddar, Sourdough
14 per item

VEGAN BREAKFAST BURRITO
Tofu Scramble, Black Beans, Spiced Sweet Potato, Tomatillo Salsa, Wheat Tortilla
(VG)
15 per item

FRITTATA
Seasonal Vegetables, Fresh Herbs, Local Goat Cheese
(GF/V)
11 per item

EGGS BENEDICT
Canadian Bacon, Poached Egg, Hollandaise, Chives, English Muffin
15 per item

LOCAL ORGANIC PRESSED JUICES
12 per item

HEALEO PURE HEALTH
Carrot, Apple, Lemon, Ginger, Turmeric Root

HEALEO JUST ORANGE
Orange

SMOOTHIES
15 per item

SUPERFOOD DRAGON
Garden Of Life Plant Protein Blend, Pitaya, Spinach, Almonds, Mulberry, Probiotic

ALL DAY ENERGY
Peanut Protein, Spinach, Peanut Butter, Dates, Hempseed, Probiotic

ALL DAY NUTRITION
Strawberry, Banana, Mango, Coconut, Pumpkin Seed Butter, Acerola Cherry

Minimum guarantee for all displays is 20 people.
A $250 surcharge will be applied if guarantee is less than 20 people. *See page 32 for further details.*

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Break Enhancements

This menu is served in conjunction with the break menus

BUTTER POPCORN
(GF/V)
9 per person

TRUFFLE POPCORN
(GF/VG)
12 per person

SELECTION OF SEASONAL CARVED FRESH FRUITS & BERRIES
(GF/VG)
16 per person

SEASONAL FRUIT CUPS
(GF/VG)
8 per item

SEASONAL WHOLE FRUITS
(GF/VG)
6 per item

MINI GRANOLA YOGURT PARFAITS
Dried Fruit, Fresh Berries, Local Honey
(GF/V)
9 per item

LOCAL POTATO CHIPS
(GF/VG)
6 per item

TERRA CHIPS
(GF/VG)
7 per item

GRANOLA BARS
(V)
8 per item

TRAIL MIX BAGS
(VG)
8 per item

BAGELS
Plain, Herb, Smoked Salmon Flavored Cream Cheese
10 per item

DARK CHOCOLATE-CARAMEL BROWNIES
(V)
72 per dozen

WHITE CHOCOLATE-HAZELNUT BLONDIES
(V)
72 per dozen

ASSORTED COOKIES
(V)
72 per dozen

ASSORTED PASTRIES
(V)
72 per dozen

ASSORTED MUFFINS
(V)
72 per dozen

SEASONAL FRUIT TARTS
(V)
120 per dozen

ASSORTED MACARONS
(GF/V)
78 per dozen

ASSORTED PETIT FOURS
(V)
48 per dozen



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Beverage Enhancements

STILL & SPARKLING BOTTLED WATER
10 per item

CHEF CRAFTED FRUITS & HERB INFUSED WATER
45 per gallon

CUCUMBER & MINT INFUSED WATER
45 per gallon

RUBY GRAPEFRUIT JUICE
65 per gallon

ORANGE JUICE
65 per gallon

FRESHLY BREWED COFFEE
98 per gallon

SELECTION OF HERBAL TEAS
Honey, Lemon
98 per gallon



ICED TEA
75 per gallon

HIBISCUS ICED TEA
85 per gallon

SEASONAL AGUA FRESCA
85 per gallon

ASSORTED FEVER-TREE SOFT DRINKS
Pink Grapefruit, Sicilian Lemonade,
Cola, Ginger Beer
8 per item

JONES PURE CANE SUGAR CRAFT SODAS
Berry Lemonade, Cola
8 per item

LOCAL ORGANIC PRESSED JUICES
12 per item

HEALEO PURE HEALTH
Carrot, Apple, Lemon, Ginger,
Turmeric Root

HEALEO JUST ORANGE
Orange

SMOOTHIES
15 per item

SUPERFOOD DRAGON
Garden Of Life Plant Protein Blend, Pitaya,
Spinach, Almonds, Mulberry, Probiotic

ALL DAY ENERGY
Peanut Protein, Spinach, Peanut Butter,
Dates, Hempseed, Probiotic

ALL DAY NUTRITION
Strawberry, Banana, Mango, Coconut,
Pumpkin Seed Butter, Acerola Cherry

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General Information

GUARANTEE OF ATTENDANCE

We request selections are made 30 days in advance with your Catering/ Conference Services Manager to allow for proper ordering and preparation from our Executive Chef and team. Should this timeframe not be observed, we cannot guarantee menu contents or other necessary arrangements.

Final Guarantee of Attendance and special meal requests are required by 11:00AM, 3 business days prior to the event. At this time, guarantee of attendance is not subject to reduction.

Should the guaranteed minimum number increase by more than 10% within 48 hours of the event there will be a 15% surcharge on the per person food and beverage cost for each guest over the guarantee minimum number. Same day meal guarantee increases will be subject to a 20% menu price increase as contracted menu items may not be available for additional guest added.

MENU GUIDELINES

Menus are priced per person based on full guarantee.

Menus are available for 8-20 guests.

Allergies and dietary restrictions must be specified at least 14 days in advance.

Menus are subject to change based on availability.

FOOD

All food served at functions associated with the event must be provided, prepared, and served by hotel, and must be consumed on hotel premises.

ALCOHOLIC BEVERAGES

Washington State Liquor Commission regulates the sale and service of alcoholic beverages. 1 Hotel Seattle is responsible for the administration of these regulations held on its premises. It is Hotel policy therefore, that liquor cannot be brought into the Hotel from outside sources. 1 Hotel Seattle reserves the right to refuse or discontinue service of alcoholic beverages at our discretion to ensure the responsible service of alcoholic beverages.

All alcoholic beverages must be consumed in the function area, bar or restaurant in which they were purchased or served. All guests whom we believe to be less than 30 years of age must present one of the following acceptable forms of identification: U.S. Driver's License, Passport or Active Military I.D.

Washington state law prohibits individuals or groups from supplying or removing alcoholic beverages to/from a licensed premise. Washington state law prohibits the serving of more than two alcoholic beverages to one person at any time. Washington state law prohibits the service of alcohol between the hours of 2:00AM-6:00AM.

We do not serve beverages with more than 2 types of liquor or as a “shot”. We do not serve anyone whom we have reason to believe is under the influence of alcohol or any other controlled substance, nor will we serve any individual who we believe will give an alcoholic beverage to a minor, an intoxicated person, or a person without proper identification.

SERVICE CHARGE AND TAXES

A mandatory service charge equal to 17% of the total food and beverage charge (and room charge if applicable) will be added to your bill and will be fully distributed to hotel employees who serviced your event. The mandatory service charge will not be distributed to supplemental workers employed by an outside agency. These third-party supplemental workers will be compensated by the agency for whom they work, and neither they nor the agency will receive any portion of the mandatory service charge. A separate administrative fee in the amount of 8% of the total food and beverage charge (and room charge if applicable) will be added to your bill. The administrative fee is not a gratuity or service charge and will not be distributed to hotel service employees who performed service in connection with your dining experience but is retained by the Hotel to defray the administrative costs associated with your dining experience. The mandatory service charge and administrative fee are subject to a 10.35% sales tax. Service charges and taxes are subject to change.

SIGNAGE

Signage listing the name of your event, time and location will be available in the ballroom and breakout meeting spaces. Registration desks or additional signage are not permitted in the lobby or public spaces.

Please speak with your Catering/ Conference Services Manager to arrange for display easels to use in your contracted event spaces, if needed.

DÉCOR

All décor must be approved with your Catering/Conference Services Manager prior to the event date. The following shall be prohibited: open flames, balloons, confetti, glitter and rice.

Delivery of displays, exhibits, decorations, equipment must enter the Hotel via loading dock. Vendor details and delivery times must be coordinated with your Catering/Conference Services Manager in advance.

PLACEMENT OF TABLES AND USE OF DECORATIONS, PROPS AND STAGING

Tables must be located in compliance with the local Fire Department regulations pertaining to mandatory aisles and fire exits. Group is responsible for ensuring that decorations, props, or staging brought into the Hotel comply with local fire department regulations. Group may not utilize pyrotechnics.

LOAD-IN LOAD-OUT

A standard load-in load-out labor fee will apply for events requiring use of the loading dock at $250 per load. Additional charges may apply based upon scope and time frame of Loading requirements.

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General Information

VENDOR LIST
Your Catering/Conference Services Manager will provide you with 1 Hotel Seattle's preferred list of vendors, however you are welcome to utilize your own outside vendors.

Each vendor must provide a certificate of insurance. Your Catering/Conference Services Manager will provide additional details.

LABOR/STAFFING
Staffing ratio is 1 per every 15 guests for plated meal functions, 1 per 30 guests for buffet meal functions.

Additional labor fees are as follows:
Additional Servers
$250 each for up to 4 hours

Bartenders
$250 each for up to 3 hours
1 bartender is required for every 65 guests

Chef Attendant
$250 each for up to 4 hours
1 chef attendant is required for every 50 guests

Coat Check
$350 each for up to 5 hours
1 coat check attendant is required for every 100 guests

+$50 per additional hour

SECURITY
The Hotel cannot ensure the security of items left unattended in function rooms. Special arrangements may be made with the Hotel for securing a limited number of valuable items. If your event requires additional security with respect to such items or for any other reason, the Hotel will assist in making these arrangements, at an additional expense. All security personnel to be utilized during the Event are subject to Hotel approval.

AUDIOVISUAL & POWER
Hotel's in-house audio/visual provider, ENCORE, maintains a full-time staff as well audio/visual equipment on site. Group agrees to utilize Hotel's in-house provider for its audio-visual needs. Hotel is the exclusive provider of all rigging services, labor, electrical chain hoists and rigging hardware for the Hotel. Additionally, Hotel maintains exclusive control over all connections to house audio, lighting, data and electrical systems. Appropriate charges will apply for any outsourced AV, at the Hotels approval. A daily fee of $1,000 minimum will be applied.

SHIPPING
1 Hotel Seattle will accept packages up to 1 week prior to event start date. The first 5 packages up to 50 pounds will be stored and delivered to your meeting space complimentary. Additional packages will be charged accordingly at $5 per box. Pallets, crates or drop shipments are subject to additional fees based on weight and size.

EVENT PARKING
Valet parking is available for your guests at the rate of $25 per vehicle per day. The rate can either be charged to your master account or guests may pay on own. Overnight parking is available at the rate of $69 per vehicle per night.

OUTDOOR EVENTS
All outdoor events will have suitable indoor areas reserved in the event of inclement weather. Weather calls will be made by noon (12:00PM) for evening events and 6:00PM the previous day for morning and afternoon events. Hotel may, in its sole and absolute discretion, relocate events when the chance of rain is higher than 30%. If hotel advises to move the event indoor and Group still requests an outdoor function, a fee of $2,000 will be applied to any event that is set outdoors and need to be moved after the weather call deadline. Any such move may result in a delay of the Event. Hotel is not responsible for any items damaged due to inclement weather.

PERMITS
Special outdoor events require a permit through the City of Seattle with applicable permit fees. Special Events requiring tenting, staging, truss, fencing, generator, or separate building permit will be required through the City of Seattle. Additional fees will apply.

NOISE ORDINANCE
All outdoor music is subject to the City of Seattle noise ordinances. Weekdays: 10:00PM–7:00AM, exterior sound levels are reduced by 10 decibels (dB(A)) Weekends and holidays: 10:00PM–9:00AM, exterior sound levels are reduced by 10 dB(A)
Events that require amplified sound outside during these hours can apply for a Temporary Noise Variance
You can apply for a variance on the Seattle Services Portal
We reserve the right to control the decibel levels in all areas of the hotel.

CORKAGE
Wines brought in as corkage cannot be the same vintage and varietal that is available at the Hotel. Wines must be first sourced through Food and Beverage Leaders of 1 Hotel Seattle. If wines are unable to be sourced internally, a corkage fee of $45 per 750 ml bottle will apply.



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